

Guide for Discarding Spoiled Food

Refrigerated Foods:

| When to Save and When to Throw It Out | |
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| FOOD | Held above 41 °F for over 2 hours |
| MEAT, POULTRY, SEAFOOD Raw or leftover cooked meat, poultry, fish, or seafood; soy meat substitutes | Discard |
| Thawing meat or poultry | Discard |
| Meat, tuna, shrimp, chicken, or egg salad | Discard |
| Gravy, stuffing, broth | Discard |
| Lunchmeats, hot dogs, bacon, sausage, dried beef | Discard |
| Pizza – with any topping | Discard |
| Canned hams labeled "Keep Refrigerated" | Discard |
| Canned meats and fish, opened | Discard |
| CHEESE Soft Cheeses: blue/bleu, Roquefort, Brie, Camembert, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel, queso blanco, queso fresco | Discard |
| Hard Cheeses: Cheddar, Colby, Swiss, Parmesan, provolone, Romano | Safe |
| Processed Cheeses | Safe |
| Shredded Cheeses | Discard |
| Low-fat Cheeses | Discard |
| Grated Parmesan, Romano, or combination (in can or jar) | Safe |
| DAIRY Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk | Discard |
| Butter, margarine | Safe |
| Baby formula, opened | Discard |
| EGGS Fresh eggs, hard-cooked in shell, egg dishes, egg products | Discard |
| Custards and puddings | Discard |
| CASSEROLES, SOUPS, STEWS | Discard |
| FRUITS Fresh fruits, cut | Discard |
| Fruit juices, opened | Safe |
| Canned fruits, opened | Safe |
| Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates | Safe |

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| SAUCES, SPREADS, JAMS | |
| Opened mayonnaise, tartar sauce, horseradish | Discard if above 50 °F for over 8 hrs. |
| Peanut butter | Safe |
| Jelly, relish, taco sauce, mustard, catsup, olives, pickles | Safe |
| Worcestershire, soy, barbecue, Hoisin sauces | Safe |
| Fish sauces (oyster sauce) | Discard |
| Opened vinegar-based dressings | Safe |
| Opened creamy-based dressings | Discard |
| Spaghetti sauce, opened jar | Discard |
| BREAD, CAKES, COOKIES,PASTA, GRAINS | |
| Bread, rolls, cakes, muffins, quick breads, tortillas | Safe |
| Refrigerator biscuits,rolls, cookie dough | Discard |
| Cooked pasta, rice, potatoes | Discard |
| Pasta salads with mayonnaise or vinaigrette | Discard |
| Fresh pasta | Discard |
| Cheesecake | Discard |
| Breakfast foods –waffles, pancakes, bagels | Safe |
| PIES, PASTRY | |
| Pastries, cream filled | Discard |
| Pies – custard,cheese filled, or chiffon; quiche | Discard |
| Pies, fruit | Safe |
| VEGETABLES | |
| Fresh mushrooms, herbs, spices | Safe |
| Greens, pre-cut, pre-washed, packaged | Discard |
| Vegetables, raw | Safe |
| Vegetables, cooked; tofu | Discard |
| Vegetable juice, opened | Discard |
| Baked potatoes | Discard |

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| Commercial garlic in oil | Discard |
| Potato Salad | Discard |

Frozen Foods:

| When to Save and When To Throw It Out | | |
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| FOOD | Still contains ice crystals and feels as cold as if refrigerated | Thawed. Held above 41 °F for over 2 hours |
| MEAT, POULTRY, SEAFOOD | | |
| Beef, veal, lamb, pork, and ground meats | Refreeze | Discard |
| Poultry and ground poultry | Refreeze | Discard |
| Variety meats (liver, kidney, heart, chitterlings) | Refreeze | Discard |
| Casseroles, stews, soups | Refreeze | Discard |
| Fish, shellfish, breaded seafood products | Refreeze. However, there will be some texture and flavor loss. | Discard |
| DAIRY | | |
| Milk | Refreeze. May lose some texture. | Discard |
| Eggs (out of shell) and egg products | Refreeze | Discard |
| Ice cream, frozen yogurt | Discard | Discard |
| Cheese (soft and semi-soft) | Refreeze. May lose some texture. | Discard |
| Hard cheeses | Refreeze | Refreeze |
| Shredded cheeses | Refreeze | Discard |
| Casseroles containing milk, cream, eggs, soft cheeses | Refreeze | Discard |
| Cheesecake | Refreeze | Discard |
| FRUITS | | |
| Juices | Refreeze | Refreeze. Discard if mold, yeasty smell, or sliminess develops. |
| Home or commercially packaged | Refreeze. Will change texture and flavor. | Refreeze. Discard if mold, yeasty smell, or sliminess develops. |
| VEGETABLES | | |
| Juices | Refreeze | Discard after held above 40 °F for 6 hours. |
| Home or commercially packaged or blanched | Refreeze. May suffer texture and flavor loss. | Discard after held above 40 °F for 6 hours. |

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| BREADS, PASTRIES Breads, rolls, muffins, cakes (without custard fillings) | Refreeze | Refreeze |
| Cakes, pies, pastries with custard or cheese filling | Refreeze | Discard |
| Pie crusts, commercial and homemade bread dough | Refreeze. Some quality loss may occur. | Refreeze. Quality loss is considerable. |
| OTHER Casseroles – pasta, rice based | Refreeze | Discard |
| Flour, cornmeal, nuts | Refreeze | Refreeze |
| Breakfast items –waffles, pancakes, bagels | Refreeze | Refreeze |
| Frozen meal, entree, specialty items (pizza, sausage and biscuit, meat pie,convenience foods) | Refreeze | Discard |